

Banquet Dinner Buffet

\$33.50/Per Person Plus 6% Tax & 20% Gratuity • Maitre D' Fee
(Minimum of 50 people - Less than 50 Guests will incur a \$200 Service Charge)

SALAD (Choose Two)

MIXED GARDEN GREENS

Cucumbers, Carrots and Tomatoes
*Choice of Two Dressings: Honey Mustard, Thousand
Island, Ranch, Italian or Balsamic Vinaigrette*

CAESAR SALAD

*Romaine Lettuce Tossed with Caesar Dressing,
Parmesan Cheese and Croutons*

SPINACH SALAD

*Grapes, Mushrooms, Mandarin Oranges,
Honey Mustard Dressing*

SLICED CUCUMBER AND TOMATO SALAD

SERVED DESSERTS

(Choice of One)

FRENCH VANILLA ICE CREAM

Served with Chocolate, Strawberry or Caramel Sauce

RASPBERRY SORBET

with a Fresh Fruit Salsa

WARMED APPLE TURNOVER

Served with Vanilla Sauce

VANILLA ICE CREAM CREPE

Choice of Sauce

CHEESECAKE WITH STRAWBERRY FAN

Coffee, Tea, Decaffeinated Coffee and Tea

ADD-ON OPTIONS

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit

\$3.95 Per Person Plus 6% Tax and 20% Gratuity

ENTREE (Choice of Three)

PENNE PASTA PRIMAVERA

Choice of Marinara, Tomato Blush or Olio

CHEESE SACCHETTI

Marinara Sauce

CHICKEN LIMONE

Lemon White Wine Sauce

CHICKEN MEDITERRANEAN

*Spinach, Mozzarella, Sundried Tomatoes,
Garlic Cream Sauce*

ITALIAN SAUSAGE & PEPPERS

CHICKEN MARSALA

Served with Fresh Mushrooms, Marsala Wine Sauce

FLOUNDER FLORENTINE

Served in a Seafood Veloute

SLICED TOP ROUND

Mushroom Bordelaise

HERB CRUSTED TILAPIA FILLET

Roast Pepper Coulis

ROASTED SLICED PORK LOIN

Port Wine Cherry Demi

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CARVING STATION

*Choice of Turkey Breast, Top Round or Carved Ham
Served with Appropriate Condiments*

\$3.95/Per Person Plus 6% Tax & 20% Gratuity

\$75 Chef Carving Fee

*ALL ENTREES SERVED WITH CHEFS CHOICE OF
POTATO, SEASONAL VEGETABLE, FRESH ROLLS
AND BUTTER*